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# Vegan

# Fragrant Squash & Chickpea Curry with Rice (vegan, g, d)

With pineapple, ginger and coriander. served with rice

# Moroccan Vegetable Tagine & CousCous (vegan, d)

Squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous

# Symplicity N'duja Risotto (vegan, g, d)

A silky risotto with symplicity's vegan n'duja

# Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d)

Red lentil, spinach, sweet potato, coriander & chilli dhal with a coconut & ginger crust.

### Aubergine, Tomato & Basil Penne (vegan, d)

Roasted aubergine in a rich tomato and basil sauce through penne pasta

# **Vegetarian**

### **Fusilli with Mushroom (v)**

oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta

### **Macaroni Cauliflower with Caramelised Onion (v)**

The wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion

All hot meals are designed for a minimum of 20 delegates. All meals are served with fresh fruit. Orders must be placed two working days in advance



# Hot buffet menu



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# Meat

### **Penne Arrabiata with Chicken**

the classic spicy tomato sauce and chicken fillets with penne pasta

# **Vietnamese Chicken Curry & Rice (g, d)**

Chicken thigh gently cooked in our own korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice

### **Tarragon Chicken & Rice (g)**

Chicken with fresh tarragon, cream and lemon, served with long grain rice

# **Fish** - £3+VAT Supplement pp

### Fresh Salmon Risotto (g)

flaked salmon fillets with broccoli, peas and bella lodi

#### **Harissa Salmon with Mint Jewelled Couscous**

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

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